

Of Interest to Every Woman

Edited by Martha Westover

The Great Trials of History

Trial of H. H. Holmes.

The most complicated murder trial of any that has thus far been held in the United States was that of Herman Mudgett, who had adopted the name of H. H. Holmes. The first that was heard of this famous convict was when he was arrested on November 15, 1894, together with Mrs. Carrie Pitzel and Joseph D. Pitzel, for participating in a fraudulent life insurance scheme.

This apprehension was the start of a revelation of the most elaborate scheme in which he had figured in many parts of the country. Once an investigation was started, cities in many sections of the United States in which Holmes had lived began looking up his records, and tried to fix a number of crimes of various character upon him. The house which Holmes occupied in Philadelphia was located on Calhoun Street, near Broad, where lived the Pitzel family, for the murder of the head of which he was finally convicted and hanged. In the fall of 1894 the two little Pitzel children had disappeared from the Calhoun Street house, and no satisfactory explanation of their whereabouts was obtainable until finally their bodies were discovered buried in the cellar in Toronto, Can. This was in July of 1895. It was found that the children had been smuggled in a trunk supposed to have belonged to Holmes.

Investigative found that Holmes with two little girls, registered at a Toronto hotel on October 18, 1894. When this became known Holmes was in prison in Philadelphia, charged with a scheme to defraud an insurance company. The finding of the children's bodies led to a grave charge against him. It was the belief of the police that his object was to do away with the whole Pitzel family. In Toronto, he killed the husband and that he was apprehended before he had a chance to kill Mrs. Pitzel. During the same day of the detectives left no stone unturned to weave a rope that would hang Holmes.

In the meantime the police of Chicago were working up evidence against Holmes in that city, and on July 24 they found almost an entire skeleton buried in the house he occupied there. A number of other mysterious murders occurred in Chicago with every evidence of the having been committed by Holmes.

The last act in the melodramatic life of Holmes started with his being

brought into court in Philadelphia on September 23, charged with having murdered Benjamin F. Pitzel. The trial was the most sensational hearing, but so well had the case been worked up that it was evident that the regular trial would speedily follow.

All that was necessary was to bring this one murder charge against the man, who had committed many murders, for the evidence was so conclusive before the trial that there was no doubt he would be convicted. Then there was the question of expense and delay that would have been necessary to have brought evidence and witnesses from all over the country, where he had committed his crimes.

At this preliminary trial the date for the regular trial was set for Monday, October 23. The case was heard before Judge Arnold. Holmes presented an odd story, he said in the courtroom, one of the greatest criminals of all time. He was a short, slightly built man, weighing hardly 100 pounds. A jury was selected with little trouble. The District Attorney of Philadelphia, George S. Graham, made the opening address. He stated that he had full evidence and would be able to prove that Pitzel had been murdered in his home at 1116 Calhoun Street, on September 2, 1894.

On the first day of his trial Holmes, in a rather spectacular way, discharged the lawyers who were to defend him, and started to defend himself, but the following day he expressed a willingness to have them return, as he believed the case too complicated for him to carry it alone.

Among the first witnesses called was the daughter of the murdered man, Miss Desha Pitzel. She was followed by Eugene Smith, who had found the body of the murdered man. On the second day of the trial Mrs. Pitzel, who had been summoned from Chicago, took the stand. She was the most interesting of all the witnesses of the trial, not only on account of her having lived the life of a criminal, but that through his villainy she had been deprived of her husband and three children.

The trial lasted until November 2, when a verdict of guilty was brought in by the jury. Holmes was sentenced to death on December 1, and the death warrant was signed on March 6 of the following year and on May 3 a murderer was hanged at Moyamensing Prison.

INFLUENCE OF DANCING ON SHOES FOR WOMEN

[Special Correspondence of The Times-Dispatch.]

New York, April 15.—What little of boots are you wearing, people, dear? They can be seen so plainly these days. Not only on the street, where the mud and crossings make it necessary to lift the skirt, but as everybody is dancing morning, afternoon and evening, and the large canvas shoes without showing the feet, so everybody must have good-looking shoes for all hours of the day.

It is still too cold for low shoes out of leathers, so I do not see wearing spats. According to the Fifth Avenue ladies, they are the correct thing to wear, and not in plain black, but of a color to match or contrast with the suit. Often they are made of the same material. In some, they are taken off and show a pair of rather plain black patent leather or dull red pumps. The simplest of these have a high, colorful, pointed toe, with a small black leather or silver buckle. I can almost hear you say, "Oh, that is the conventional! Tell me of something more unusual." How will this pair of high boots I saw bought the other day suit you? They were of dull leather, very plain, even the stitching did not seem to show, and they were laced, my dear, with the best of the foot. It is queer, but looked very well, giving the foot such a narrow appearance. In the same shop they showed us a pair of patent leather low shoes with four straps across the instep. These straps, however, did not fasten in any way, instead at each side of the shoe was inserted a piece of elastic which stretched far enough to allow the foot to slip in, and then snapped back into place and held it firm. Of course, all these strapped pumps and slippers are adaptations of the old Egyptian sandals, and some of the strapping is made of ribbon, crisscrossing in all directions. The ribbon laces are used a great deal, especially for dance slippers.

Decorative Satin.
One pair in a Fifth Avenue window had patent leather vamps and heels, while the upper part was shaped almost like a three-eighth extension, but was made of the most beautiful broad-ribbed satin, and the instep of this satin ribbon was brought around the ankle several times before it was finally tied. Of course, they were to be worn with stockings of the same color as the broad.

Have you seen the new headed heels? Little tiny heads of different colors are put on the same looking pair. Imagine two shades of pink and white heels, or blue, yellow and white or lavender, green and white ones. I don't like them, but they are certainly new. The lovely laces they are wearing in the same counter suit me much better. In one pair the maker has combined pieces of black let most effectively with the rhinestones. Another pair are simply

FOR A LITTLE GIRL



Trimmed with Roman silk.

Colombia Pump.
The shoe is an imitation of the old, but is rather different. It is a pump, but while the vamp and high tongue are of patent leather, the back part of the slipper and a strap which comes across the front and fastens with a large buckle or cut-out button are of either gray or tan suede or white kid. They are so light in weight that they could easily be worn for dancing and are a great look out of place on the street.

With a part of my last month's dress allowance I bought myself a pair of these very sensible light tan boots made of solid leather, through which no water can penetrate. I am prepared, you see, for my early spring walks through the woods. When I visit

cleanse and I hear, much to my delight, that you are also to be a great thing this week-end. I can show you my new boots. I think you will like their delicately mannish cut and high heels and will wear them decidedly smart looking for tramping.

At revoir, people, dear, with Saturday. I am looking forward to some long gossiping with you. As always, Lovingly,

KATHLEEN

This is India-Ceylon tea—
more refreshing than
green tea and goes
further.

Ridgways Tea

Learning to Be Beautiful.

Putting a Wave Into Straight Hair.

By AUGUST MOORE.

Although fashion now calls for simplicity in hair dressing, there are few women to whom uncompromisingly straight locks are not a trial. If features are regular, straight hair turns that regularity into sharpness, and if irregular, it accentuates that defect. Tight curls and kinks have a like effect, but a soft, natural wave tends to soften not only the outline, but the apparent texture of the face skin.

The curling iron has been relegated to oblivion with other instruments of torture, and not necessary nowadays, even in emergency, for there are electric waves which, though not to be recommended for constant use, are infinitely preferable to the heated iron.

The curlers come in sets of sticks 25 cents, and will put an attractive wave in the hair in fifteen minutes—a decided one in half an hour or during the period of dressing.

André Marie, the attractive blond, suggests the following method or procedure where there is an hour to allow for hair curling. Her own hair is naturally curly, except in damp weather, when she resorts to this aid.

Mix six drops each of oil of clove and oil of lavender with half an ounce of cologne water and add to it a mug-champ made from cooking one and one-half drams of quince seed in a half-pint of hot water for five hours. Tear a bit of soft linen into strips, dip a toothbrush into the fluid, and then brush through the hair with it.

To stiffen the hair on the linen strip, fasten with a pin, and proceed with the next look. This wave will last several days, and the fluid will keep a month in a tightly corked bottle.

To stiffen the hair, wash it with a tincture of green soap, and after rinsing very thoroughly, dry it in a crumpled mass by running the fingers through it for several dryings, and a curling fluid made as follows is effective:

Dissolve one and one-half ounces of carbonate of potash in two pints of rose-water and add one and one-half ounces of glycerine to six ounces of Portugal extract. After shaking well, add one and one-half ounces of gum arabic mucilage, shake again, put the mixture in a glass jar, and let stand for five or six days before using.

Hair that is in good condition is easily trained in the way it should go, so a curling fluid should be regarded merely as a supplementary aid. The same green tea lotion mentioned several times in this department as a tonic may also be used in this connection. Dampen the hair with it instead of rubbing it on, and the curl will come quicker and be more lasting.

SUNDAY MENU

Breakfast.	Cereal
Strawberries with Cream	Buttered Toast
Sweetbread	Coffee
Dinner.	
Celery	Cream of Lettuce Soup
Quarter Spring Lamb	Salted Nuts
New Potatoes	Mint Sauce
Bouquet Salad	Asparagus
Ice Cream	Cake
Coffee	
Supper	
Club Sandwiches	Olives
Shrimp Salad	Toasted Waters
Salted Almonds	Cake
Tea	

EAT MORE CORN

NIGHT AND MORN

What better way is there to help bring on the millennium than to find new and wholesome means of subsistence for human beings? The United States Department of Agriculture is doing the best to make satisfactory answer to this query by going to the ends of the earth to find new grasses, grains, fruits and seeds suited to propagation in the various soil and climatic conditions in the United States and possessions.

At the same time it is seeking to give instructions in the better use of the food materials we have at hand. These are to be placed in the home of corn is our great crop. It is an American product. It is our cheapest grain, measured by comparison of cost and nutritive worth. Why give it nearly all to cattle and hogs? Why not make more common use of it for daily food and daily bread? Properly prepared, there is no more wholesome thing to eat.

The following recipes for corn dishes and articles are taken from the Farmers' Bulletin No. 455, compiled as a Food and Ways of Using It issued by the Department of Agriculture. The Times-Dispatch readers of the household and who would do well to keep them for reference.

Cornmeal Pancakes.
Two cups flour, one-half cup cornmeal, 1 1/2 teaspoons baking powder, 1 1/2 teaspoons salt, one-third cup sugar, 1 1/2 cups boiling water, 1 1/4 cups milk, 1 egg.

Add milk to boiling water and boil five minutes, turn into bowl, add milk and remaining dry ingredients mixed and sifted, then the egg well beaten, and stir all on a greased griddle.

Cornmeal and Wheat Cakes.
One and one-half cups water, one-half cup white cornmeal, 1 1/2 cups milk, 3 cups flour, 2 teaspoons baking powder, 1 1/2 teaspoons salt, 1/2 cup sugar, 2 eggs, 1 teaspoon salt, 1/2 cup butter.

Cook the meal in boiling water twenty minutes, add milk, dry ingredients mixed and sifted, yolks of eggs well beaten, butter of eggs beaten stiff. Cook on a greased iron.

Indian Pudding.
Five cups milk, one-third cup cornmeal, one-half cup molasses, 1 teaspoon salt, 1 teaspoon ginger, 1/2 cup sugar, 1/2 cup butter, 1/2 cup raisins.

Cook milk and meal in a double boiler twenty minutes; add molasses, salt and ginger; pour into buttered pudding dish and bake two hours in slow oven. Serve with cream.

Cornmeal and Egg Pudding.
One cup cornmeal, 1 cup molasses, cups milk (or 4 of milk and 2 of cream), 1 cup of finely chopped figs, 2 eggs, 1 teaspoon salt, 1/2 cup butter.

Cook the cornmeal with four cups of the milk, add the figs and salt. When the mixture is cool, add the eggs well beaten. Pour into a buttered pudding dish and bake in a moderate oven for three hours or more. When partly



cooked, add the remainder of the milk without stirring the pudding.

Cornmeal and Apple Pudding.
For the figs in the above recipe substitute a pint of finely-sliced or chopped sweet apples.

It is often possible to substitute cornmeal for part of the flour in making cakes. In some cases there is no special advantage in using it, but it is well to know that it can be used in emergencies. In making doughnuts, however, there is a decided advantage in substituting cornmeal for part of the flour, for doughnuts so made are more likely to be tender.

Indian Meal Doughnuts.
Three-fourths cup milk, 1 1/2 cups wheat flour, one-fourth cup butter, three-fourths cup sugar, 2 eggs well beaten, 1 teaspoon cinnamon, 2 teaspoons baking powder, 1 level teaspoon salt.

Put milk and meal into a double boiler and heat together for about ten minutes. Add the butter and sugar to the meal. Sift together the wheat flour, baking powder, cinnamon and salt. Add these and the eggs to the meal. Roll out on a well-floured board, cut into the desired shapes, fry in deep fat, drain and roll in powdered sugar.

Zuni Indian Bread.
One cup white cornmeal, 1 cup yellow cornmeal, 1 cup water, 1 teaspoon salt, one-eighth teaspoon cayenne, 1 cup chopped suet.

Mix all well together, form into rolls about five inches long, roll in grease, bake in a moderate oven over one hour. Serve hot.

Cornmeal Scramble.
One pizza head split in halves, 2 cups cornmeal, salt and taste.

Cook the cornmeal in water until the meat can be easily removed from the bone. Remove the meat, cool the broth and remove the fat. Reduce the broth to about two quarts, or add enough water to make it so. Boil for ten minutes and cook the cornmeal in it. Add the meat finely chopped and the seasonings. Pack in granite bread tins. Cut into slices and fry.

Cornmeal Mush.
Cornmeal, because it requires long cooking, is peculiarly adaptable for preparation in the fireless cooker. In cooking cornmeal in the fireless it takes five hours at least, should be allowed.

A recipe for cornmeal mush made in the fireless cooker is as follows:

One cup meal, 1 teaspoon salt, 4 1/2 cups water, or milk and water.

Mix the ingredients and bring them to the boiling point. Place the pail in the cooker and leave for from five to ten hours.

South Carolina Corn Bread.
One and one-half quarts fine cornmeal, 1 1/2 quarts wheat flour, 2 1/2 quarts fine cornmeal, 1 1/2 quarts water (about), 2 teaspoons salt, 1 pint mashed sweet potatoes, 1 cake yeast.

Mix one pint each of the cornmeal and the flour and add warm water enough to form a stiff batter. Add the yeast cake, mixed with a small amount of water. Keep this sponge in a warm place until it becomes light. Sauté the meat with boiling water, and as soon as it is cool enough add it to the sponge.

Cornmeal Fish Balls.
Two cups cold white cornmeal mush, 1/2 cup flour, 1/2 cup milk, 1 egg, 1/2 cup butter, 1/2 cup salt, 1/2 cup sugar, 1/2 cup raisins.

Mix the ingredients and bring them to the boiling point. Place the pail in the cooker and leave for from five to ten hours.

OF SATIN DUCHESSE
This is a new and beautiful fabric, made of satin and duchesse, and is very popular for evening wear.

Tomato Pie for Luncheon
A recipe for a good luncheon dish is always acceptable. Here is one for tomato pie.

To make it, peel, blanch and slice a good-sized onion and fry it in hot fat till lightly browned. Peel and slice one pound tomatoes—they will peel more easily if first plunged into boiling water—or use one pound of canned tomatoes. Put a layer of the fried onion at the bottom of the pie dish, then a layer of tomato seasoned with salt and pepper and a layer of white bread crumbs, with some tiny bits of butter here and there.

Repeat these layers till the dish is nearly full, then cover with a crust of boiled potatoes smoothly mashed up with milk and butter. Score the top with a fork and bake in a quick oven till delicately browned.

Fills and Ruffs.
Fills of exaggerated size are among the novelties in preparation for the Easter season. Composed of tulle, these will be applied to the ornamentation of closely-clinging gowns, and will yet another bizarre note to the appearance of the smart. Huge ruffs will be worn to match, and even cuffs will be adorned in this fashion. Nothing is too eccentric or out of the way for the wear of the modern maiden or young matron.

To Detect Sewer Gas.
Dissolve in a half-pint of pure rain water one ounce of pure acetate of lead. Dip a piece of blotting paper in the solution, let it half dry and then expose it where the sewer gas is suspected. If the paper turns black the gas is there in considerable quantity.

Hopkins Furniture Co.
7 West Broad Street
CASH OR CREDIT

A Bathing Suit for the Summer
Wardrobe.

SITE OF GREAT CITY OF CANOPUS IS FOUND

By Mere Chance Veteran Explorer Comes on Ruins on Bay of Abukir.

By LA MARQUISE DE PONTENOU.

DANINOS PASHA, perhaps the ablest of French Egyptologists, whose entire life has been devoted to archeological exploration of the land of the Nile, and who has held many high offices under the Khedivial government, has at length succeeded in discovering the site of the great city of Canopus, situated on the Bay of Abukir, and which, prior to the foundation of Alexandria, was the principal commercial city and port of Egypt. His discovery, which has been made in the ruins of the city, some miles from the shore, in the waters of the bay.

Completely buried in a shroud of sand, just in the same way as Pompeii lay for long centuries covered with the ashes of Vesuvius, no trace of this great metropolis remains above the surface of the ground, and it was by mere chance that the veteran explorer discovered the site through the discovery of a portion of the stone quay of the city, some miles from the shore, in the waters of the bay.

Ancient writers are eloquent on the subject of Canopus, so celebrated many hundreds of years before Christ, as the superlative of the Nile. But no mention of the place is to be found in any writings or inscriptions subsequent to the third century. How rich this hitherto unknown field of exploration is likely to be shown by the fact that in 1811 in excavations carried on, at a cost of less than \$500, for the brief space of two months, in the ruins of the ancient town of Canopus, Daninos Pasha discovered the famous coins of Alexander the Great, valued at more than \$200,000.

Daninos Pasha is now calling for subscriptions to the tune of \$50,000 for the exploration of the hitherto unexplored site of Canopus. He offers to give his services as director of the excavations for nothing, to leave the management of the fund under the control of a representative of the Egyptian government, and to share the results of the work with the government, according to Egyptian law, in equal shares, between the Egyptian Government, the French government, and the Khedivial government.

This is an excellent way to do old plain white stairs when one does not wish to use carpet. A dustless mop is all that need be used on the floors, and a dustless duster, with or without a handle, for the stairs.

L. N.

THE POOR FLOOR

Does your floor need attention? First sweep with a brush, dust with a dustless mop and wipe the boards with a clean wet wooden household. Then mix equal parts of shellac varnish with any desired color of paint or stain; thin it to the proper consistency with denatured alcohol. With a large brush apply carefully a good coat; in two hours apply a second. This will be quite hard in three hours, but the best way is to use it in the early evening. Apply the second coat two hours later, and by morning it will be dry and in prime condition.

This is an excellent way to do old plain white stairs when one does not wish to use carpet. A dustless mop is all that need be used on the floors, and a dustless duster, with or without a handle, for the stairs.

L. N.

FROM PARIS

Count Dudley Beaumont, Gurovski, who has just been "pricked" by King George and his staff of the Count of Hants, for the coming year, is a British subject by birth, although the origin of his family is Polish, and his title is Prussian. His grandfather, Count Adam Gurovski, died in 1800, and his father, Count Dudley Gurovski, who had received the title of count from King Frederick William II. of Prussia, at the close of the eighteenth century.

Count Adam Gurovski, of Washington, D. C., had two sons. One of these was Count Melchior, who was for some forty years Austrian consul-general at Nice, where his hospitable Chateau of Montebello, on the hillside of the Rue de la Paix, was a favorite resort of the devious to generations of American visitors to the French Riviera and to Monte Carlo. He married Miss Diana Beaumont, a first cousin of Lord Alington, and his successors in the title of Count Melchior, and Count Dudley Gurovski, the new high sheriff of Hampshire, is his son and successor.

Count Dudley is married to a rich Englishwoman, a daughter of Lady Mary Van der Meer, a considerable property in both Hampshire and Berkshire, and makes his home at Woodhampton Park, in the latter county. He was educated at Eton, unsuccessful in the Bowditch Division of Leicestershire in 1870, and a member of the Royal Artillery, from which he retired with the rank of major, and three years ago secured a commission in the Grenadier Guards, and his successors in the male line of the family are to be English.

His father's brother, Count Ignatius Gurovski, created a sensation some years ago by abducting the royal Infanta Isabella of Spain from the chateau which her father was occupying in the suburbs of Paris, and by carrying her off by postchaise and special coach to Bayreuth, where he married her. The union was eventually recognized by the Spanish court.

There was a daughter of this marriage, Isabella by name. She fell in love with Charles Perkins, of New York, secretary of the American legation at London, who she married in 1880, the presence of the United States, and of the commodore commanding the American cruiser in port. Charles Perkins became subsequently involved in financial troubles, and was forced to leave not only Spain, but also Europe, and returned to America, where he died, without ever having seen again his wife or his son. The latter is now an actor of the Grand Theatre at Madrid, where he figures under the name of Carlos Perkins y Bourbon.

Some time during the coming summer there will be opened to traffic a new railroad, thousands of miles in length, of immense political and commercial importance, and which has been built without attracting any attention whatsoever on the part of the world. It is a line which, linked to the existing Trans-Siberian Railroad at Krasnoyarsk, crosses through the northern part of the Province of Irkutsk, north of the Baikal Lake, through Eastern Siberia, and then through the Amur province, northward to the Amur River, to Khabarovsk, where it joins the already existing line, that runs due south of Vladivostok. The surveys for this new line were

already begun while the Russo-Japanese peace negotiations were in progress at Portsmouth, N. H., in 1905; the war in Manchuria having demonstrated the fact that the Trans-Siberian line then in existence, which passed for a considerable part of the way through Manchurian territory, was strategically unsafe. Moreover, all the stretch of line that was situated on Manchurian territory served to develop economically a country that does not belong to Russia. The new line, which has been in course of construction for the past eight years, is built entirely on the Russian territory, and, since the provinces of Eastern Siberia and of the Amur, lying north of Manchuria, are perhaps more rich in minerals than any other portion of the world, the line bids fair to prove of the utmost economic importance.

With rare foresight, the Russian government has absolutely declined to make use of any Chinese or Asiatic labor in the construction of the line. Some but Russians have been employed, and it may be safe to say that only the sturdy manhood of the type of the Russian peasant could have resisted the terrible hardships resulting from the extremes of climate, and from the appalling engineering difficulties. Much of the line has been laid through primeval forest and through jungles where man had never set foot before, and where the temperature ranges from tropical heat in summer to 50 to 60 below zero in winter, where the men had frequently to work for days and months standing almost thigh deep in icy marsh.

Two hundred and fifty million dollars have already been voted by the Duma for the construction of the road. Whether it will be sufficient or not to cover its cost is unknown. But the amazing thing about the line is that literally nothing should have been heard abroad of its construction until now, its virtual completion. It is intended that this new main line is to constitute the main trunk of a vast network of subsidiary lines, and there is no doubt that it is destined to play a most important role in the future history of Northeastern Asia, connecting, as it does, Moscow, over an all-Russian route, with the Great Strait, defended by no less than 600 great guns.

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"I THOUGHT I WOULD DIE"

Says Lady From Yale, in Speaking of Her Terrible Suffering. Which Lasted For Years

Yale, Ky.—Mrs. Effie Maxey, of this place, who has fully regained her health, after years of suffering, authorizes the following statement: "I suffered for years, with womanly troubles, and I thought, every month, that I would die."

I could hardly stand on my feet; my back would almost kill me, I was nervous, had heart palpitation and fainting spells.

Nothing gave me any relief, whatever, until I began taking Cardui, the woman's tonic. Since taking Cardui, I am feeling fine and have gained 20 pounds in weight.

I think Cardui is the best medicine in the world, for women's ailments, and would not be without it in my house. I am so pleased with what it has done for me.

I will always praise Cardui to suffering women, for it has saved my life.

You, too, can depend upon Cardui, the woman's tonic, to help you, if you suffer from any of the numerous ailments so common to women, or if you feel the need of a good strengthening tonic, for that tired, worn-out, overworked feeling.

Cardui is composed of purely vegetable ingredients, which act in a natural, strengthening, curative way on the womanly constitution, and help to build the weakened organs up to health and strength.

Begin taking Cardui to-day.

S. R.—Write to: Ladies' Advisory Dept., Chalmers Medicine Co., Chattanooga, Tenn., for Special Instructions, and 64-page book, "Home Treatment for Women," sent in plain wrapper, on request.—Advertisement.

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